



Restaurant Kitchen Equipment

Welcome to Equipment MAX. We sell Quality Commercial Restaurant Equipment at affordable Prices. Your best source for Commercial Kitchen Sinks, Cast Iron Table Bases, Table Tops, Chairs, Stainless Work Tables or other Commercial Restaurant Equipment.

As leaders in the restaurant kitchen equipment industry, Equipment Max USA features high quality fixtures and kitchen equipment at the lowest prices. With our fast and McAfee secured search feature, you can easily browse through our products and equipment store.

Our unique online portal serves as the hub of our network which highlights new and featured products from leading restaurant equipment manufacturers. Known for our efficient and secure online ordering and transaction system, we guarantee total satisfaction to our clients. You do not have to go the extra mile looking for equipment to furnish your foodservice business, when with just a click away your order can be drawn and shipped within a few business days.

Zurn Z-1189-12 Lb Oil and Sediment Interceptor

An acid resistant coat on the exterior and interior, fabricated steel construction, bronze cleanout plug and visible double wall trap seal, removable sediment bucket, horizontal baffle, internal vent connection, with Dura-Coated heavy-duty cast iron grate. Waste water flows through the grate at the top of the interceptor into the sediment pan where greasy sludge and solids are detained. The waste water then continues down into a removable retaining bucket. There, any mud, sand, sludge, and other solid material will be retained until manually removed.



2 Bay Sealed Well Electric Steam Table w Manifold Drain Assembly

2 Bay Sealed Well Electric Steam Table w Free Manifold Drain Assembly

- *Overall Dimensions: Front to Back 30.6"x 32" Long
 - *ETL approved 20 Amp/1000 Watts
 - *Beautiful Stainless Heavy Duty Welded Construction
 - *NSF Standard 4
 - *Thermostatic Control vs Others Infinite
 - *Fiberglass Insulated
 - *18 Gauge Stainless Steel Under shelf (Compare to others Flemsy 22 Gauge)
 - *Free Manifold Drain Assembly with one valve control to empty all bays at once!
 - *Saves Time and Hassle by eliminating the need to empty individual Bays seperately.
 - *Also can accomadate a hose to a floor drain stopping the need for buckets all together.
- \$(149.00 Value Free)
- *Stainless Steel Enclosures Optional Model SSC for 2 sides and Model 2H-SBC for Back of 2 Bay.



Grease Traps

You're Best Resource for Quality Grease Traps at Wholesale Prices! Stocking Quality Brands as Rockford, BK Resources, KTI , Canplas-Endura , Zurn , Watts-Dormont ,JR Smith and Ashland Poly Traps. Also selling Goslyn the best Automatic Grease Recovery System available at the best prices. The Best Selection of All Stainless Steel Grease Traps-Interceptors at the Best Prices! There are many kinds of Grease Traps /Interceptors, All interceptors require an external flow control in front of it. GREASE TRAP/INTERCEPTOR SIZING PDI METHOD THREE COMPARTMENT SINK 1st - determine the cubic content of the fixture by multiplying length x width x depth. 2nd - divide that by 231 (231 cubic inches = 1 gallon) to get the gallon capacity of the fixture. Example: 1- three compartment sink 20 x 20 x 12 x 3 = 14400 cu in /231 = 62.34 Gal For an interceptor, the unit needs a gpm rating equal to or greater than 75% of the fixtures capacity. Example: 62.34 gallons x 75% = 46.76 gpm which would be a 50 gpm unit with a 1 minute drain down time.

08 LB JR Smith 8004 Heavy Duty Grease Trap Interceptor 4 GPM



Duco Coated interior and exterior fabricated steel grease interceptor, PDI, rated a with internal air relief by-pass, bronze clean out plug, Used in kitchens, restaurants, institutions, and all types of food processing areas where waste water contains grease, fats and oil. Rate of flow into interceptor is controlled by a flow control fitting, thus enabling the

interceptor to collect over 90% of the grease which flows into it. "Uni-lock" cover design permits fast cover removal for periodic cleaning. Interceptor may be set on floor, semi-recessed in floor or fully recessed with cover flush with finished floor. Note: Location of outlet from bottom of interceptor cannot be changed.

Grease Hood Packages All Stainless

The advantage of our All Stainless Restaurant Grease Hoods is that the make-up air , which is air channeled directly from outside the building, goes directly into the hood where it is needed and not on top of the cook's head, which is where external make-up air plenums typically blow. In colder climates and/or seasons, Our Exhaust Fans have 50% more Horsepower and adjustable speed control which gives you the ability to control the amount of air that is sucked out which saves you plenty in lost AC & Heating. Don't be fooled by the Cheaper Stainless where exposed hoods with cheap 50% less Horsepower Exhaust fans and permanent setting that the competition sells. Our All Stainless Restaurant Grease Hoods provide a more efficient, economical , and comfortable system overall. For medium-to-heavy cooking.

04' Restaurant Hood System w Make Up Air Exhaust Fan & Curbs



4' Restaurant Hood System with Make Up Air ,Exhaust Fan , Light & Curbs
Included Free Freight in the lower 48**

Construction, not just what is seen. Most of our competitors offer
"STAINLESS STEEL FRONT & ENDS" or Where Exposed.

Remember you get what you pay for Galvanized Steel will not hold up for the test of time. Stainless Steel if maintained properly will look just as good as when you bought it Years down the Line!!

With a commitment to customer happiness our services exceed all expectations while remaining in your budget. For purchases over \$2000.00, you can get FREE Shipping of your items to your establishment ***. Our restaurant sinks, dish cabinets, work tables and concession sinks are all made of long lasting stainless steel. As your first choice restaurant kitchen equipment specialists, we look forward to serving you!

For more information please visit

<http://www.equipmentmaxusa.com>